

Fondue Special Event Package

Oklahoma's most unique and
interactive dining experience
for parties of any size.


**The
Melting Pot**®
a fondue restaurant

Bricktown, Oklahoma City
405-235-1000

RiverWalk Crossing, Tulsa
918-299-8000

www.meltingpot.com

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The Melting Pot can make your next special event one to remember! Join us for a unique and interactive experience that your guests, colleagues or employees won't soon forget.

We know event planning can be a challenge, so we have made it easy for you and your group by transforming our most popular entrées into our extraordinary event packages. Call our event coordinator today, and prepare to dip into something different!

Please review the following choices for your fondue experience and indicate selections on the Event Contract.



The First Course

Creamy Cheese Fondue

The cheese fondue course is accompanied by our fresh baked breads, vegetables and apples for dipping. Prepared tableside or preset presentation. Please select two of the following cheese fondues for your guests to enjoy. Ask about our seasonal featured cheese.

Cheddar Cheese

Aged, medium-sharp Cheddar and Emmentaler cheeses, lager beer, garlic and seasonings

Traditional Swiss

Gruyere and Emmentaler Swiss cheeses, white wine, a touch of garlic, nutmeg, fresh lemon and Kirschwasser

Fiesta Cheese

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeno peppers and salsa served with crisp tortilla chips...

Wisconsin Trio

Fontina and Butterkäse, with Buttermilk Bleu Cheese and white wine, fresh scallions and a hint of sherry

Spinach Artichoke Cheese

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.



The Second Course

Lively Gourmet Salads

Please choose one salad selection for your guests to experience. Parties of 16 or less may choose to order salads tableside.

California Salad

Mixed baby greens, Roma tomatoes, walnuts and Gorgonzola topped with homemade Raspberry Black Walnut Vinaigrette dressing

The Melting Pot House Salad

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our Sweet and Tangy House Dressing.

Spinach Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

Caesar Salad

Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp croutons and an added touch of Parmesan encrusted pine nuts.



The Third Course

Entrée (Fondue Style)

Please choose one entrée selection for your guests. Each platter is portioned for two and arrives freshly prepared. The entrée will be prepared tableside with the assistance of your server.

The Entrée includes an assortment of fresh vegetables for cooking and our unique sauces for dipping: Gorgonzola Port, Teriyaki Glaze, Spicy Cocktail, Green Goddess and Curry.

Prices include all four-courses.

The Classic - \$39 per guest

Teriyaki Sirloin, Boneless Breast of Chicken, Shrimp, Fresh Fish and Ravioli

The Celebration - \$45 per guest

Filet Mignon, Teriyaki Sirloin, Boneless Breast of Chicken, Shrimp, Fresh Fish and Ravioli

The Ultimate - \$52 per guest

Lobster Tail, Filet Mignon, Teriyaki Sirloin, Boneless Breast of Chicken, Pork Tenderloin, Fresh Fish and Ravioli

The Vegetarian - \$28 per guest

Medley of vegetables, Tofu, Artichoke Hearts, Portobello Mushrooms, and Spinach Artichoke Ravioli

Child Package - \$15 per child (Cheese, Entrée and Dessert)

Young Adult Package (15 or younger) - \$19 per young adult (Cheese, Salad, Entrée and Dessert)

Entrées includes: Teriyaki Sirloin, Boneless Breast of Chicken, Shrimp and Ravioli

Cooking Styles

Choose two cooking styles.

Cooking styles are the type of broths or oil in which you cook your entrée in the fondue pot on each table and your server will guide you through the cooking process. Please select a variety of cooking styles for your guests.

Coq au Vin

Flavors of herbs, red wine and mushrooms

Court Bouillon

Homemade vegetable broth

Bourguignonne

European-style cooking in a cholesterol-free canola oil served with fondue batters

Mojo

Caribbean-flavored Bouillon with citrus and garlic



The Fourth Course

Chocolate Fondue

Dessert fondue is served with fresh strawberries, bananas, cheesecake, brownies, pound cake, Rice Krispies Treats® and marshmallows.

The Original

Milk chocolate with a swirl of crunchy peanut butter.

Disaronno® Meltdown

Silky white chocolate swirled with Disaronno Originale and flambéed tableside.

Cookies 'n Cream Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed, swirled together and garnished with crushed Oreo® cookies.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside.

Bananas Foster

Silky, white chocolate swirled with bananas, brown sugar and a dash of cinnamon, flambéed tableside.

Bailey's® Irish Cream Dream

Our milk chocolate swirled with Bailey's Irish Cream.

Chocolate S'mores

Milk chocolate fondue with marshmallow cream, flambéed and garnished with Graham Crackers.

Pure Chocolate

Milk, dark or white chocolate, melted for the most pure of all chocolate fondues.

Yin and Yang

Half dark and half white chocolate, artfully swirled in the same pot for the special mix of flavors.



The Bar

Cocktails, Beer and Fine Wines

If you'd like recommendations for wines or cocktails, our expert bar manager would be happy to help. We can also make our entire wine list available to your guest.

Complete Hosted Bar

Offer your guests a completely open bar. This includes all alcoholic beverages, sodas, iced tea and coffee.

Limited Hosted Bar

Pre-select alcoholic and non-alcoholic beverages for your guests. This option is very flexible and applies to many bar items.

Hosted Non-Alcoholic Bar

Offer your guests only non-alcoholic beverages: soda, tea, coffee and water.

Combination Bar

Offer a limited hosted bar and allow a cash bar for guests to purchase their own liquor of choice.

Cash Bar

Guests purchase their own alcoholic and non-alcoholic beverages.



Additional Options

Early Day Events

Ideal for morning and mid-afternoon events! These menu offerings are not available during peak hours but are available during the week and in the afternoon.

Luncheons (before 3pm)

Perfect for bridal luncheons, showers, company meetings, etc.

The Classic Lunch \$29

The Celebration \$35

The Ultimate \$42

Vegetarian \$18

Three-Course Combination

\$22 per guest

Includes cheese fondue, salad and chocolate fondue.

Cheese Fondue Party

\$9 per guest

Includes a variety of fondues and dippers.

Cheese and Chocolate Fondue Party

\$16.00 per guest

Includes a variety of fondues and dippers

Chocolate Fondue Party

\$9 per guest

Includes a variety of dessert fondues.

++ Above prices do not include applicable taxes and 20% gratuity.

Celebration Packages and Fondue Gifts

Make your celebration at The Melting Pot an evening to remember. Allow our staff to create a signature gift package to commemorate your special occasion. Whether it's a romantic night with that special someone or a ladies night out with the girls – our celebration packages are sure to enhance your dining experience!

Feature Fondue Gift Bag

Balloon Package

Cooking Package

Indulgence Gift Bag

Wine Gift Bag

Flowers

Teddy Bears

Personalization of Your Gift

Garlic and Wine Seasoning - \$6 each

Homemade Salad Dressings - \$6 each

(Sweet and Tangy House Dressing and Raspberry Vinaigrette)

Melting Pot Chocolate Bars - \$5 each



Additional Information

Event Assistance

For further information about our pricing, facilities or to inquire about availability, please contact:
918-299-8000 - Tulsa | 405-235-1000 - Oklahoma City

Reservations

Large parties are booked for a leisurely two and a half hours. As a courtesy to other guests booked after your reservation, please ask your guests to arrive on time and allow for travel and traffic conditions.

Deposits

Deposits and room minimums are to be discussed with the events coordinator. However, to guarantee your table reservation and time we must have a credit card number and a signed contract.

Confirmation

Confirmation of final guest count is required
48 hours prior to your event.
This is the final count for which you will be billed.

Cancellations

A cancellation fee of \$20 per person will be assessed if reservations are not cancelled 48 hours prior to your event.

Audio-Visual

Screen available on site, and we can also provide a projector and equipment or make arrangements for all your AV needs.
There is a \$150 charge to use the A/V equipment.

Private Dining Room

Large Party Dining Room

We have large party rooms available that are perfect for a celebration of memorable events, a gathering of cherished friends and corporate parties. Please contact our Special Event Coordinator Morgan Dickson 918-688-3287 for more information.

Wines Offered

White Wines

Chateau Ste. Michelle Riesling
Schmitt Söhne Piesporter Michelsberg Riesling
Santa Margherita Pinot Grigio
St. Supery Sauvignon Blanc
La Crema Chardonnay
Sokol Blosser Evolution White Blend
Conundrum White Blend

Red Wines

Belle Glos Pinot Noir
Francis Coppola Merlot
Merryvale Starmont Cabernet Sauvignon
Penfolds Thomas Hyland Cabernet Sauvignon
Honig Cabernet Sauvignon
Folie a Deux Menage a Trois Red
Cain Cuvée Red Blend

Champagne and Sparkling Wines

Castello Banfi Rosa Regale
Asti Spumante Martini and Rossi
Iron Horse Wedding Cuvée
Moët & Chandon White Star
Perrier-Jouët Grand Brut
Perrier-Jouët Fleur de Champagne Belle Epoque

For a complete storybook wine list please ask your coordinator or look online at meltingpot.com.

